

Carol Shelton

2021

ALBINI ZINFANDEL

Albini Vineyard, Jensen Lane, Russian River Valley

Don Albini and his wife Beth nurtured their backyard planting of Zin vines for their own label, Albini Family Vineyards, until they decided to give it up and sell the fruit to local wineries and rest on their laurels. The vines are about 30 years old, about 75% trellis/cordon trained and 25% head-trained, and the fruit was a real “sleeper” from the 2020 harvest, producing a deep, richly berry-fruited wine that is phenomenal with food!

Winemaker’s Tasting Notes: Inky color, super concentrated nose of blackberry fruit and peppery spice, with a lovely strap of leather that follows the creamy oak all the way thru the long and vivid finish—bright acidity keeps the berries singing well into the zingy finish. This will pair so well with rare steak and tomato-sauced pasta!

Harvest Date:	September 24, 2021
Average Brix at Harvest:	25.5°Brix (soaked)
Average TA/pH at Harvest:	0.59 gm/100ml pH 3.35
Fermentation Characteristics:	All bin-fermented (3 different yeasts) & hand punched down twice daily Total of 11 days on skins, including 3 days cold soak pre-fermentation
Cellar Storage/Aging:	18 months in oak barrels— 28% new Hungarian 28% new American 44% older American and French
Alcohol:	14.6%
Total Acidity:	0.65 gm/100ml pH: 3.51
Varietal Composition :	100% Zinfandel
Appellation :	95% Albini Vineyard, Russian River Valley (on Jensen Lane)
Case production:	193 cases
Bottling Date:	May 31, 2023
Release Date:	April 30, 2024



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, CA 95403
Phone: (707) 575-3441

www.carolshelton.com
Email: wines@carolshelton.com